

Secondary (Career and Technical) 7-12

Endorsement in Food Service

Comprehensive Major

Thirty-six (36) semester credits required for a major in food service <u>must</u> include course work in <u>each</u> of the following areas:

- 1. Production of quantities of food and beverages
- 2. Purchasing and storing of quantities of food and beverages
- 3. Management of quantities of food and beverages
- 4. | Planning menus and nutrition
- 5. Management and administration of food service systems
- 6. Fast foods
- 7. Baking
- 8. Safety and sanitation
- 9. Management of personnel

Comprehensive Minor

Twenty- four (24) semester credits required for a minor in food service <u>must</u> include course work in <u>each</u> of the following areas:

- 1. Production of quantities of food and beverages
- 2. Purchasing and storing of quantities of food and beverages
- 3. Management of quantities of food and beverages
- 4. | Planning menus and nutrition
- 5. Management and administration of food service systems
- 6. Fast foods
- 7. Baking
- 8. Safety and sanitation